



YOGHURT CREAM WITH BERRIES



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Saves time and resources
- Longer presentation times
- No separation of added liquids
- Foolproof real cream product, cannot be over whipped



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easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

150 g Low fat yoghurt, chilled

125 g Sugar

200 g Berries, frozen

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth and ensure that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pour into dishes and allow to chill for approx. 4 hours.